

What is claimed is:

1. A whippable food product which is pourable at refrigeration and room temperatures comprising about 30-40% triglyceride fats, emulsifiers comprising
5 polysorbate 60 and polysorbate 80 at a combined concentration of between 0.02 to 0.2%, with each being at least 0.01%, one or more hydrophilic colloids and proteins, wherein the whipped confection has a smooth, non-greasy texture, is free of waxy mouth feel and has a butter-like taste.
- 10 2. The whippable food product of claim 1, wherein the concentration of triglyceride fats is between 30 to 34%.
3. The whippable food product of claim 3, wherein the concentration of triglyceride fats is about 32%.
- 15 4. The whippable food product of claim 1, wherein the triglyceride fats comprise partially hydrogenated palm kernel oil.
5. The whippable food product of claim 4, wherein the triglyceride fats further
20 comprise coconut oil.
6. The whippable food product of claim 4, wherein the triglyceride fats further comprise partially hydrogenated soybean oil.
- 25 7. The whippable food product of claim 1, wherein the concentration of each of polysorbate 60 and polysorbate 80 does not exceed 0.15%.
8. The whippable food product of claim 7, wherein the concentration of each of polysorbate 60 and polysorbate 80 is about 0.03%.
- 30 9. The whippable food product of claim 1, wherein the hydrocolloids are present between 0.01 to 0.2%.

10. The whippable food product of claim 1, wherein the hydrocolloids are between 0.06 to 0.12%
- 5 11. The whippable food product of claim 1, further comprising sodium steroyl lactylate.
12. The whippable food product of claim 10, wherein the concentration of sodium steroyl lactylate is between 0.01 to 0.3%.
- 10 13. The whippable food product of claim 12, wherein the concentration of sodium steroyl lactylate is between 0.05 to 0.11%.
14. The whippable food product of claim 1, further comprising sugar.
- 15 15. The whippable food product of claim 1, having the composition listed in Table 2.
16. A method for making a whippable food product which is an oil in water emulsion and is a liquid at refrigeration and room temperatures comprising the steps of
- 20 of
- a) providing a mixture comprising 30-40% triglyceride fats, emulsifiers comprising polysorbate 60 and polysorbate 80 at a combined concentration of between 0.02 to 0.2%, with each being at least 0.01%, one or more hydrophilic
- 25 colloids and proteins;
- b) heating the mixed ingredients to remove clumps
- c) homogenizing the heated ingredients to obtain particles of specific surface area between $0.2\text{m}^2/\text{g}$ to $14.2\text{m}^2/\text{g}$; and
- d) cooling the homogenized ingredients to form a whippable product
- 30 which is pourable at refrigeration or room temperatures.

17. The method of claim 16, wherein the specific surface area of the particles in step (c) is between $1\text{m}^2/\text{g}$ to $8\text{m}^2/\text{g}$.

18. The method of claim 16, wherein the triglyceride fats comprise partially hydrogenated palm kernel oil.

19. The method of claim 18, further comprising partially hydrogenated soybean oil.

20. The method of claim 18, further comprising coconut oil.

21. The method of claim 18 at a combined concentration of between 0.02 to 0.2%, with each being at least 0.01%, wherein the concentration of each of polysorbate 60 and polysorbate 80 does not exceed 0.15%.

22. The method of claim 21, wherein each of polysorbate 60 and polysorbate 80 is present at a concentration of 0.03%.

23. A whipped confection that has a butter-like taste, is free from a waxy mouth feel and is easy to dispense made by whipping a non-dairy whippable food product comprising 30-40% triglyceride fats, emulsifiers comprising polysorbate 60 and polysorbate 80 at a combined concentration of between 0.02 to 0.2%, with each being at least 0.01%, one or more hydrophilic colloids and protein.

24. The whipped confection of claim 23, wherein sugar is added to the non-dairy whippable food product prior to whipping.

25. The whipped confection of claim 24, wherein the ratio of whippable food product to sugar is selected from the group consisting of 1:1, 2:1, 3:1 and 4:1.

26. The whipped confection of claim 23, wherein a dairy product is added to the whippable food product prior to whipping.

27. The whipped confection of claim 26, wherein the dairy product added to the whippable food product prior to whipping is cream.